

## AMENDMENTS TO THE CLAIMS:

Claims 16 and 21-33- are canceled without prejudice or disclaimer. Claim 34 is added. The following is the status of the claims of the above-captioned application, as amended.

Claim 1 (Original). A process for producing a fermentation product from milled starch-containing material comprising:

- (a) saccharifying milled starch-containing material with a glucoamylase having an amino acid sequence shown in SEQ ID NO: 2, or a glucoamylase being at least 70% identical thereto, at a temperature below the initial gelatinization temperature of said starch-containing material,
- (b) fermenting using a fermenting organism.

Claim 2 (Currently Amended). The process of claim 1, wherein the process is carried out for a period of 1 to 250 hours, ~~preferably is from 25 to 190 hours, more preferably from 30 to 180 hours, more preferably from 40 to 170 hours, even more preferably from 50 to 160 hours, yet more preferably from 60 to 150 hours, even yet more preferably from 70 to 140 hours, and most preferably from 80 to 130 hours.~~

Claim 3 (Currently Amended). The process of claim 1 ~~or 2~~, wherein the process is carried out at a pH in the range between 3 and 7, ~~preferably from 3.5 to 6, or more preferably from 4-5.~~

Claim 4 (Currently Amended). The process of ~~any of claims~~ claim 1 to 3, wherein the dry solid content (DS) lies in the range from 20-55 wt.-%, ~~preferably 25-40 wt.-%, more preferably 30-35 wt.-%.~~

Claim 5 (Currently Amended). The process of ~~any of claims 1-4~~ claim 1, wherein the sugar concentration is kept at a level below about 3 wt. % during saccharification and fermentation.

Claim 6 (Currently Amended). The process of ~~any of claims 1-5~~ claim 1, wherein a slurry comprising water and milled starch-containing material is prepared before step (a).

Claim 7 (Currently Amended). The process of ~~any of claims 1-6~~ claim 1, wherein the milled starch-containing material is prepared by milling starch-containing material to a particle size of 0.1-0.5 mm.

Claim 8 (Currently Amended). The process of ~~any of claims 1-7~~claim 1 wherein the milled starch-containing material is granular starch obtained by dry or wet milling.

Claim 9 (Currently Amended). The process of ~~any of claims 1-8~~claim 1, wherein the milled starch containing material is whole grains.

Claim 10 (Currently Amended). The process of ~~any of claims 1-9~~claim 1, wherein the saccharification is carried out simultaneously.

Claim 11 (Currently Amended). The process of claim 10, wherein the temperature during fermentation is between 28°C and 36°C, ~~such as between 29°C and 35°C, such as between 30°C and 34°C, such as around 32°C.~~

Claim 12 (Currently Amended). The process of ~~any of claims 1-3~~claim 1, wherein the glucoamylase is derived from *Athelia rolfsii*.

Claim 13 (Currently Amended). The process of ~~any of claims 1-13~~claim 1, wherein the glucoamylase is present in an amount of 0.001 to 10 AGU/g DS, ~~preferably from 0.01 to 5 AGU/g DS, especially 0.1 to 0.5 AGU/g DS.~~

Claim 14 (Currently Amended). The process of ~~any of claims 1-13~~claim 1, wherein an acid alpha-amylase is present.

Claim 15 (Currently Amended). The process of claim 14, wherein the acid alpha-amylase is a fungal alpha-amylase, ~~preferably derived from a strain of *Aspergillus*, especially *A. niger*, *A. oryzae*, or *A. awamori*.~~

Claim 16. (Cancelled.)

Claim 17 (Currently Amended). The process of ~~any of claims 14-16~~claim 14, wherein the fungal acid alpha-amylase is a hybrid enzyme comprising an alpha-amylase catalytic domain (CD) and a carbohydrate-binding module (CBM) and optionally linker or a wild-type fungal acid alpha-amylase catalytic domain (CD) and a carbohydrate-binding module (CBM) and optionally a linker.

Claim 18 (Original). The process of claim 17, wherein the CBM is derived from *Aspergillus kawachii* alpha-amylase, *Athelia rolfsii* glucoamylase, or *Aspergillus niger* glucoamylase.

Claim 19 (Currently Amended). The process of claim 17-~~or 18~~, wherein the CBM is derived from *Athelia rolfsii* glucoamylase, *A. niger* glucoamylase or *A. kawachii* alpha-amylase.

Claims 20-33 (Cancelled.)

Claim 24. (New.) The process of claim 14, wherein the acid alpha-amylase is derived from a strain of *Aspergillus*.